

Food Service Establishment Inspection Report

91

Name:	Waffle House #777			Establishment Number	1-4551
Address:	143 S Highway 74			Previous	82
	Peachtree City, GA 30214			Score	
Year	Month	Day	Inspection Time	Purpose	Enforcement
2007	8	23	15:30	Reinspection with fee	1

The items marked below as violations in the operation or facilities of your establishment must be corrected as specified in Section 290-5-14.11(d). Failure to correct violations will result in appropriate legal action as provided for in the Georgia laws or Food Service Rules. X INDICATES NON-COMPLIANCE.

HAZARDOUS ITEMS (Category I)				CRITICAL ITEMS (Category II)				GENERAL ITEMS (Category III)			
Food	CAT	Points		X ✓	Sewage	CAT	Points		X ✓		
		Max	Min				Max	Min			
1. Safe; Approved Source	I				23. Sewage in Establishment	I					
2. Adulterated, Container, Labeled, Dispensed	II	10	5		24. Approved Sewage System	III	15	8			
Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2	X		
7. Storage Practices; Approved Containers	II	10	5		29. Clean; Proper Supplies Provided	II	10	5			
Temperature Control					Garbage and Refuse Disposal						
8. Enough Facilities to Maintain Food Temp	I				30. Containers, Covered, Number, Other	III	8	4			
9. Foods Rapidly Cooled; Held and Displayed	I				31. Storage Area; Clean, Construction	III	5	3			
10. Food Cooked to Proper Temperature	I				Physical Facilities						
11. Foods Rapidly Reheated; Properly Thawed	I				32. Floors, Walls, Ceilings	III	6	3	X		
Equipment and Utensils					33. Lighting; Fixtures Shielded	III	6	3			
12. Dishwash Facilities Acceptable, Operational	I				34. Ventilation; Sufficient, Maintained, Clean	III	8	4			
13. Designed, Constructed, Installed, Located	III	6	3		35. Personnel Facilities Provided, Used	III	2				
14. Food Contact Surfaces Clean; Procedure	II	15	8		Other Operations						
15. Approved Material; Maintained	II	6	3	X	36. Toxic Materials, Storage, Use, Label	I					
16. Testing Equipment Provided (Thermometer)	II	5	3		37. Roaches, Flies, Rodents	III	15	8			
17. Cloths; Clean, Properly Stored, Used	II	4	2		38. Proper Cleaning Methods Used	III	2				
18. Non-Food Contact Surfaces	III	15	8	X	39. Authorized Personnel, Animal Control	II	5	2			
19. Storage; Handling Procedures	II	6	3	X	40. Inspection Report, Choking Poster, Permit Posted; Linen, Laundry	III	2				
20. Single Service Articles	II	6	3		41. Approved Area For Food Service Operation	III	2				
Water					The following Category I Items were corrected at the time of the inspection: n/a						
21. Approved Source; System Operational	I				ws 10/08/00						
22. Hot and Cold Water as Required	II	5	2								

Category 2 (Must correct within 72 hours): 6 (Corrected on the spot) - a) Cover food between use or during nonpeak hours. b) Beverage should not be stored above prep areas; and must have a lid and straw. 15 - Rusty shelves were noted in coolers. 19 - (Corrected on the spot) Single serve items were stored on unclean surfaces. 28 - Self closures on toilet room doors are not closing doors. 32 - Build up was noted on the floor under standing equipment.

Discussed with/Title Lorraine M Synder - District MGR

Inspected By/Title:

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Personnel					Plumbing						
3. Disease Control; Personal Hygiene	I				25. Installation; Maintained	III	4	2			
4. Tobacco, Clothes, Hair Restraints	II	8	6		26. No Cross-Connection; Back Siphonage	I					
Food Protection					Toilet and Handwashing Facilities						
5. Food Handling Techniques	I				27. Approved; Accessible	I					
6. Protected from Contamination	II	10	5	X	28. Constructed; Maintained; Number	III	4	2			
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Temperature Control					Garbage and Refuse Disposal						
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14. Food Contact Surfaces Clean; Procedure	II	15	8	X	Other Operations						
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22. Hot and Cold Water as Required	II	5	2	X							

Category 2 (Must be corrected within 72 hours): 6 - a) Do not store beverages above or on prep surfaces or exposed foods. b) Cover food between use and/or nonpeak hours (corrected on the spot). 14 - Ceiling of coolers and interior bottom of reachin coolers were not clean. (repeat). 15 - Several shelves were rusty in reachin coolers. 16 - a) Product thermometer was not provided. b) Thermometer was missing inside raw meat cooler. 19- a) In-use knives and clean knives must be stored on clean, dry surfaces and not between equipment panels. (corrected on the spot). b) Single serve items and food equipment must be protected from contamination: spills, splashes, etc. (coffee filters must be kept in bags or containers; disposable towels stored next to tr

ash can without protective barrier). 22 - Hot water does not reach 100 degree F in toliet room doors. Category 3 (Must correct by next routine inspection): 32 - Floors were clean not under and behind equipment. (repeat).34 - a) Ventilation fans inside coolers were not clean. (repeat). b) Condensation leak was noted from ceiling above service counter. 35 - Personal items may not be stored with nor above food equipment, single serve items nor above food. Discussed: 1) Raw meat, raw eggs and ready-to-eat food storage. 2) Date and time marking of butter for time as a public health control. 3) Inspection report must be posted at a distance of more than 1 foot away, where it read by customers. Reinspection date: 8/23/07. Reinspection fee: \$75

Discussed with/Title Barkley Howard - Cook

Inspected By/Title: